



LUNCH

Starters

ARTISANAL SOURDOUGH butter	\$3.5 pp
PUMPKIN HUMMUS artisanal sourdough	\$14.0
HALOUMI CHIPS house made chilli jam	\$16.0
GRILLED CHORIZO pickled peppers, labneh, sourdough	\$18.0
LOLIGO CALAMARI preserved lemon aioli	\$18.0

Sides

BEER BATTERED FRIES with aioli	\$10.0
OAK LETTUCE SALAD green goddess dressing	\$10.0
SAUTEED GREENS lemon butter, herbs	\$10.0
WARM RAINBOW OLIVES	\$12.0

Salads

GREEN SALAD alfalfa, snow pea sprouts, snap peas, flaked almonds, brocolini, tzatziki dressing GF   DFO	\$18.0
CONFIT TOMATO prosciutto, buffalo mozzarella, oak lettuce, croute, basil oil GFO   DFO	\$20.0
PEARL COUS COUS grilled zucchini, pumpkin, sun-dried tomato, spinach, yoghurt dressing	\$20.0
<b>ADD TO YOUR SALAD</b> calamari   chorizo   chicken   haloumi   avocado	\$6.0

Mains

CRISPY SKIN BARRAMUNDI kipfler potatoes, beurre noisette, capers, lemon, dill, parsley, chervil GF	\$36.0
MARKET FISH fennel, grapefruit, orange, snap peas, saffron beurre blanc GF   DFO	POA
CHICKEN BREAST crispy skin sous vide chicken breast, celeriac puree, pickled daikon, carrot, celery GF	\$32.0
DUCK BREAST beetroot puree, swiss chard, pickled rhubarb, rocket. duck jus GF   DF	\$38.0
CRISPY BRAISED LAMB PITA sumac onions, pickles, mint yoghurt	\$30.0
WAGYU CHEESEBURGER mayo, mustard, ketchup, onion, cheese, pickles, oak lettuce, fries GFO	\$24.0
BEER BATTERED FLATHEAD tartare, fries, green goddess salad	\$25.0
SIRLOIN STEAK 200G café de Paris, fries, green goddess salad	\$37.0

Pasta

<b>PASTA OF THE DAY</b> ask us for today's special!	
GNOCCHI pumpkin cream, hazelnut, sage pangrattato V	\$28.0
PENNE vodka napoli sauce V	\$26.0
PENNE duck ragu, parmesan DFO	\$32.0
FETTUCINE chicken tenderloin, sun-dried tomato, artichoke hearts, spinach, lemon cream V	\$28.0
FETTUCINE prawn bisque, white fish, dill, parsley, chervil	\$32.0

